

ADDENDUM NO. 2 ISSUED BY

ABHA Architects, Inc.
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Wilmington, Delaware 19806

NOTICE: Attach this Addendum to the Project Manual for this project. It modifies and becomes a part of the Contract documents. Work or materials not specifically mentioned herein are to be as described in the main body of the Specifications and as shown on the Drawings.

Acknowledge receipt of the Addendum in the space provided on the Bid Form. This Addendum is being transmitted to contractors who have received Contract Documents. If there are any problems with legibility or content, please contact ABHA Architects, Inc. (302) 658-6426.

ATTACHMENTS

Specifications:

Section 09 2116 GYPSUM BOARD ASSEMBLIES
Section 09 9813 TILE CARPETING
Section 09 9123 INTERIOR PAINTING
Section 11 4000 FOODSERVICE EQUIPMENT

Drawings:

A-410 MEDIA CENTER READING ROOMS - ALTERNATE 3
A-410 MEDIA CENTER READING ROOMS - ALTERNATE 3

P-111.2 NEW CONSTRUCTION AREA E FIRST FLOOR PLUMBING

E-111.1 DEMOLITION & NEW CONSTRUCTION PARTIAL FLOOR PLANS
ELECTRICAL

FS-1.0 SERVERY – FOODSERVICE EQUIPMENT PLAN AND SCHEDULE
FS-1.1 SERVERY – FOODSERVICE ELECTRICAL PLAN AND SCHEDULE
FS-1.2 SERVERY – FOODSERVICE PLUMBING PLAN AND SCHEDULE

BIDDERS QUESTIONS:

1. Should we assume shades are existing?

Yes. Contractor shall be responsible to remove, store, and reinstall existing blinds related to window replacement in base bid and each individual alternates.

2. Should Choral Room A108 be tagged on drawing G-002?

No. No work required at Choral Room A108.

3. There are (2) Sections 09 0561 COMMON WORK RESULTS FOR FLOOR PREPARATIONS?

Sections are Identical.

CHANGES TO PROJECT MANUAL:

Replace existing Section with attached:

Section 11 4000 FOODSERVICE EQUIPMENT

Add the following Sections:

Section 09 2116 GYPSUM BOARD ASSEMBLIES

Section 09 9813 TILE CARPETING

Section 09 9123 INTERIOR PAINTING

Modify the following Sections:

Section 10 1100: VISUAL DISPLAY UNITS

PART 2, 2.01 MANUFACTURES and the following:

C. Accepted Substitution: Glaswrite Magnetic Glassboards with Flush Mount Pucks, manufactured by Platinum Visual Systems.

CHANGES TO DRAWINGS:

Replace ENTIRE drawing with attached:

P-111.2 NEW CONSTRUCTION AREA E FIRST FLOOR PLUMBING

E-111.1 DEMOLITION & NEW CONSTRUCTION PARTIAL FLOOR PLANS
ELECTRICAL

FS-1.0 SERVERY – FOODSERVICE EQUIPMENT PLAN AND SCHEDULE

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FS-1.2 SERVERY – FOODSERVICE PLUMBING PLAN AND SCHEDULE

Add the following Drawings:

A-410 MEDIA CENTER READING ROOMS - ALTERNATE 3

A-410 MEDIA CENTER READING ROOMS - ALTERNATE 3

Modify the following Drawings:

DRAWING A-112.3:

Plan A1:

Delete Keynote 5 below room C200F Storage.

DRAWING A-601:

DOOR SCHEDULE: Second Floor Area C

Doors C200GA, C200GB, C200HA, C200HB, C200JA, and C200JB
shall be provided with ALTERNATE 3 in lieu of alternate 4.

DOOR SCHEDULE NOTES:

Note 2 shall reference ALTERNATE 5 in lieu of alternate 7

END OF ADDENDUM NO. 2

SECTION 09 2116
GYPSUM BOARD ASSEMBLIES

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. Performance criteria for gypsum board assemblies.
- B. Metal stud wall framing.
- C. Metal channel ceiling framing.
- D. Gypsum sheathing.
- E. Cementitious backing board.
- F. Gypsum wallboard.
- G. Joint treatment and accessories.

1.02 RELATED REQUIREMENTS

- A. Section 06 1000 - Rough Carpentry: Wood blocking product and execution requirements.
- B. Section 07 2100 - Thermal Insulation: Acoustic insulation.
- C. Section 07 8400 - Firestopping: Top-of-wall assemblies at fire-resistance-rated walls.
- D. Section 07 9200 - Joint Sealants: Sealing acoustical gaps in construction other than gypsum board or plaster work.

1.03 REFERENCE STANDARDS

- A. ASTM C645 - Standard Specification for Nonstructural Steel Framing Members; 2014, with Editorial Revision (2015).
- B. ASTM C754 - Standard Specification for Installation of Steel Framing Members to Receive Screw-Attached Gypsum Panel Products; 2017.
- C. ASTM C840 - Standard Specification for Application and Finishing of Gypsum Board; 2017a.
- D. ASTM C954 - Standard Specification for Steel Drill Screws for the Application of Gypsum Panel Products or Metal Plaster Bases to Steel Studs From 0.033 in. (0.84 mm) to 0.112 in. (2.84 mm) in Thickness; 2015.
- E. ASTM C1002 - Standard Specification for Steel Self-Piercing Tapping Screws for Application of Gypsum Panel Products or Metal Plaster Bases to Wood Studs or Steel Studs; 2016.
- F. ASTM C1047 - Standard Specification for Accessories For Gypsum Wallboard and Gypsum Veneer Base; 2014a.
- G. ASTM C1278/C1278M - Standard Specification for Fiber-Reinforced Gypsum Panel; 2017.
- H. ASTM C1396/C1396M - Standard Specification for Gypsum Board; 2014.
- I. ASTM C1629/C1629M - Standard Classification for Abuse-Resistant Nondecorated Interior Gypsum Panel Products and Fiber-Reinforced Cement Panels; 2018.
- J. ASTM C1658/C1658M - Standard Specification for Glass Mat Gypsum Panels; 2013.
- K. ASTM D3273 - Standard Test Method for Resistance to Growth of Mold on the Surface of Interior Coatings in an Environmental Chamber; 2016.
- L. ASTM E90 - Standard Test Method for Laboratory Measurement of Airborne Sound Transmission Loss of Building Partitions and Elements; 2009.
- M. ASTM E413 - Classification for Rating Sound Insulation; 2010.

- N. GA-216 - Application and Finishing of Gypsum Panel Products; 2016.
- O. UL (FRD) - Fire Resistance Directory; current edition.

1.04 SUBMITTALS

- A. See Section 01 3000 - Administrative Requirements for submittal procedures.
- B. Product Data: Provide data on metal framing, gypsum board, accessories, and joint finishing system.
- C. Product Data: Provide manufacturer's data on partition head to structure connectors, showing compliance with requirements.
- D. Test Reports: For stud framing products that do not comply with ASTM C645 or ASTM C754, provide independent laboratory reports showing maximum stud heights at required spacings and deflections.

1.05 QUALITY ASSURANCE

- A. Installer Qualifications: Company specializing in performing gypsum board installation and finishing.

PART 2 PRODUCTS

2.01 BOARD MATERIALS

- A. Manufacturers - Gypsum-Based Board:
 - 1. CertainTeed Corporation; ____: www.certainteed.com/#sle.
 - 2. Georgia-Pacific Gypsum; ____: www.gpgypsum.com/#sle.
 - 3. National Gypsum Company; ____: www.nationalgypsum.com/#sle.
 - 4. USG Corporation; ____: www.usg.com/#sle.
 - 5. Substitutions: See Section 01 6000 - Product Requirements.
- B. Abuse Resistant Wallboard:
 - 1. Application: at all gypsum board partitions, 9 feet and below.
 - 2. Surface Abrasion: Level 2, minimum, when tested in accordance with ASTM C1629/C1629M.
 - 3. Mold Resistance: Score of 10, when tested in accordance with ASTM D3273.
 - 4. Paper-Faced Type: Gypsum wallboard, as defined in ASTM C1396/C1396M.
 - 5. Unfaced Type: Interior fiber-reinforced gypsum panels, as defined in ASTM C1278/C1278M.
 - 6. Type: Fire-resistance-rated Type X, UL or WH listed.
 - 7. Thickness: 5/8 inch.
 - 8. Edges: Tapered.
 - 9. Products:
 - a. National Gypsum Company; Gold Bond Hi-Abuse XP Gypsum Board.
 - b. Substitutions: See Section 01 6000 - Product Requirements.
- C. Backing Board For Non-Wet Areas: Water-resistant gypsum backing board as defined in ASTM C1396/C1396M; sizes to minimum joints in place; ends square cut.
 - 1. Application: Vertical surfaces behind thinset tile, except in wet areas.
 - 2. Mold Resistance: Score of 10, when tested in accordance with ASTM D3273.
 - 3. At Assemblies Indicated with Fire-Resistance Rating: Use type required by indicated tested assembly; if no tested assembly is indicated, use Type X board, UL or WH listed.
 - 4. Type: Regular and Type X, in locations indicated.
 - 5. Type X Thickness: 5/8 inch.

6. Edges: Tapered.
7. Products:
 - a. Georgia-Pacific Gypsum; DensArmor Plus.
 - b. National Gypsum Company; Gold Bond XP Gypsum Board.
 - c. USG; Fiberock Aqua-Tough Interior Panel.
 - d. Substitutions: See Section 01 6000 - Product Requirements.
- D. Shaftwall and Coreboard: Type X; 1 inch thick by 24 inches wide, beveled long edges, ends square cut.
 1. Glass Mat Faced Type: Glass mat shaftliner gypsum panel or glass mat coreboard gypsum panel as defined in ASTM C1658/C1658M.
 2. Mold Resistance: Score of 10, when tested in accordance with ASTM D3273.

2.02 GYPSUM WALLBOARD ACCESSORIES

- A. Acoustic Insulation: As specified in Section 07 2100.
- B. Acoustic Sealant: Acrylic emulsion latex or water-based elastomeric sealant; do not use solvent-based non-curing butyl sealant.
- C. Finishing Accessories: ASTM C1047, galvanized steel or rolled zinc, unless noted otherwise.
 1. Types: As detailed or required for finished appearance.
- D. High Build Drywall Surfacers: Vinyl acrylic latex-based coating for spray application, designed to take the place of skim coating and separate paint primer in achieving Level 5 finish.
 1. Products:
 - a. USG Sheetrock Brand Tuff-Hide Primer-Surfacer.
 - b. Substitutions: See Section 01 6000 - Product Requirements.
- E. Screws for Fastening of Gypsum Panel Products to Cold-Formed Steel Studs Less than 0.033 inches in Thickness and Wood Members: ASTM C1002; self-piercing tapping screws, corrosion-resistant.
- F. Screws for Fastening of Gypsum Panel Products to Steel Members from 0.033 to 0.112 inch in Thickness: ASTM C954; steel drill screws, corrosion-resistant.
- G. Anchorage to Substrate: Tie wire, nails, screws, and other metal supports, of type and size to suit application; to rigidly secure materials in place.

PART 3 EXECUTION

3.01 EXAMINATION

- A. Verify that project conditions are appropriate for work of this section to commence.

3.02 SHAFT WALL INSTALLATION

- A. Shaft Wall Framing: Install in accordance with manufacturer's installation instructions.
 1. Fasten runners to structure with short leg to finished side, using appropriate power-driven fasteners at not more than 24 inches on center.
- B. Shaft Wall Liner: Cut panels to accurate dimensions and install sequentially between special friction studs.
 1. On walls over sixteen feet high, screw-attach studs to runners top and bottom.
 2. Seal perimeter of shaft wall and penetrations with acoustical sealant.

3.03 ACOUSTIC ACCESSORIES INSTALLATION

- A. Acoustic Insulation: Place tightly within spaces, around cut openings, behind and around electrical and mechanical items within partitions, and tight to items passing through partitions.

- B. Acoustic Sealant: Install in accordance with manufacturer's instructions.
 - 1. Place two beads continuously on substrate before installation of perimeter framing members.
 - 2. Place continuous bead at perimeter of each layer of gypsum board.
 - 3. Seal around all penetrations by conduit, pipe, ducts, and rough-in boxes, except where firestopping is provided.

3.04 BOARD INSTALLATION

- A. Comply with ASTM C840, GA-216, and manufacturer's instructions. Install to minimize butt end joints, especially in highly visible locations.
- B. Single-Layer Nonrated: Install gypsum board in most economical direction, with ends and edges occurring over firm bearing.
- C. Double-Layer, Nonrated: Use gypsum board for first layer, placed parallel to framing or furring members, with ends and edges occurring over firm bearing. Use glass mat faced gypsum board at exterior walls and at other locations as indicated. Place second layer perpendicular to framing or furring members. Offset joints of second layer from joints of first layer.
- D. Installation on Metal Framing: Use screws for attachment of gypsum board.

3.05 INSTALLATION OF TRIM AND ACCESSORIES

- A. Control Joints: Place control joints consistent with lines of building spaces and as indicated.
 - 1. Not more than 30 feet apart on walls and ceilings over 50 feet long.
- B. Corner Beads: Install at external corners, using longest practical lengths.
- C. Edge Trim: Install at locations where gypsum board abuts dissimilar materials.

END OF SECTION

SECTION 09 6813
TILE CARPETING

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. Carpet tile, fully adhered.

1.02 RELATED REQUIREMENTS

- A. Section 09 0561 - Common Work Results for Flooring Preparation: Removal of existing floor coverings, cleaning, and preparation.

1.03 REFERENCE STANDARDS

- A. ASTM D2859 - Standard Test Method for Ignition Characteristics of Finished Textile Floor Covering Materials; 2006 (Reapproved 2011).
- B. ASTM E648 - Standard Test Method for Critical Radiant Flux of Floor-Covering Systems Using a Radiant Heat Energy Source; 2014c.
- C. CRI (CIS) - Carpet Installation Standard; Carpet and Rug Institute; 2011.
- D. NFPA 253 - Standard Method of Test for Critical Radiant Flux of Floor Covering Systems Using a Radiant Heat Energy Source; 2015.

1.04 SUBMITTALS

- A. See Section 01 3000 - Administrative Requirements, for submittal procedures.
- B. Product Data: Provide data on specified products, describing physical and performance characteristics; sizes, patterns, colors available, and method of installation.
- C. Samples: Submit two carpet tiles illustrating color and pattern design for each carpet color selected.
- D. Manufacturer's Installation Instructions: Indicate special procedures.
- E. Maintenance Data: Include maintenance procedures, recommended maintenance materials, and suggested schedule for cleaning.
- F. Maintenance Materials: Furnish the following for Owner's use in maintenance of project.
 - 1. See Section 01 6000 - Product Requirements, for additional provisions.
 - 2. Extra Carpet Tiles: Quantity equal to 5 percent of total installed of each color and pattern installed.

1.05 QUALITY ASSURANCE

- A. Manufacturer Qualifications: Company specializing in manufacturing specified carpet tile with minimum three years documented experience.
- B. Installer Qualifications: Company specializing in installing carpet tile with minimum three years documented experience and approved by carpet tile manufacturer.

1.06 FIELD CONDITIONS

- A. Store materials in area of installation for minimum period of 24 hours prior to installation.

PART 2 PRODUCTS

2.01 MATERIALS

- A. Tile Carpeting, Type CPT-1: Tufted, multi-level pattern loop, manufactured in one color dye lot.
 - 1. Product: Diffuse manufactured by Shaw Contract.

2. Tile Size: 24 by 24 inch, nominal.
3. Thickness: .230 inch.
4. Dye method: 100% solution dyed.
5. Color: as indicated on drawings.
6. Critical Radiant Flux: Minimum of 0.22 watts/sq cm, when tested in accordance with ASTM E648 or NFPA 253.
7. Surface Flammability Ignition: Pass ASTM D2859 (the "pill test").
8. Gage: 1/12 inch.
9. Stitches: 9 per inch.
10. Primary Backing Material: Synthetic.
11. Secondary Backing Material: Ecoworx Tile.
12. Installation Method: Ashlar, fully adhered.

2.02 ACCESSORIES

- A. Sub-Floor Filler: See Section 09 0561 - Common Work Results for Flooring Preparation.
- B. Edge Strips: Rubber, color as selected by architect.
- C. Adhesives: Acceptable to carpet tile manufacturer, compatible with materials being adhered; maximum VOC content as specified in Section 01 6116.

PART 3 EXECUTION

3.01 EXAMINATION

- A. Verify that subfloor surfaces are smooth and flat within tolerances specified for that type of work and are ready to receive carpet tile.
- B. Verify that wall surfaces are smooth and flat within the tolerances specified for that type of work, are dust-free, and are ready to receive carpet tile.
- C. Verify that subfloor surfaces are dust-free and free of substances that could impair bonding of adhesive materials to subfloor surfaces.
- D. Verify that required floor-mounted utilities are in correct location.

3.02 PREPARATION

- A. Remove existing carpet tile.
- B. Prepare floor substrates as recommended by flooring and adhesive manufacturers.
- C. Remove subfloor ridges and bumps. Fill minor or local low spots, cracks, joints, holes, and other defects with subfloor filler.
- D. Apply, trowel, and float filler to achieve smooth, flat, hard surface. Prohibit traffic until filler is cured.
- E. Vacuum clean substrate.

3.03 INSTALLATION

- A. Starting installation constitutes acceptance of subfloor conditions.
- B. Install carpet tile in accordance with manufacturer's instructions and CRI Carpet Installation Standard.
- C. Blend carpet from different cartons to ensure minimal variation in color match.
- D. Cut carpet tile clean. Fit carpet tight to intersection with vertical surfaces without gaps.
- E. Lay carpet tile in square pattern, with pile direction alternating to next unit, set parallel to building lines, unless otherwise indicated.

- F. Locate change of color or pattern between rooms under door centerline.
- G. Fully adhere carpet tile to substrate.
- H. Trim carpet tile neatly at walls and around interruptions.
- I. Complete installation of edge strips, concealing exposed edges.

3.04 CLEANING

- A. Remove excess adhesive without damage, from floor, base, and wall surfaces.
- B. Clean and vacuum carpet surfaces.

END OF SECTION

SECTION 09 9123
INTERIOR PAINTING

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. Surface preparation.
- B. Field application of paints.
- C. Materials for backpriming woodwork.
- D. Field applied primers are in addition to shop primers.
- E. Scope: Finish interior surfaces exposed to view, unless fully factory-finished and unless otherwise indicated.
 - 1. Both sides and edges of plywood backboards for electrical and telecom equipment before installing equipment.
 - 2. Elevator pit ladders.
 - 3. Prime surfaces to receive wall coverings.
 - 4. Mechanical and Electrical:
 - a. In finished areas, paint insulated and exposed pipes, conduit, boxes, insulated and exposed ducts, hangers, brackets, collars and supports, mechanical equipment, and electrical equipment, unless otherwise indicated.
 - b. In finished areas, paint shop-primed items.
 - c. Paint interior surfaces of air ducts and convactor and baseboard heating cabinets that are visible through grilles and louvers with one coat of flat black paint to visible surfaces.
 - d. Paint dampers exposed behind louvers, grilles, and convactor and baseboard cabinets to match face panels.
- F. Do Not Paint or Finish the Following Items:
 - 1. Items factory-finished unless otherwise indicated; materials and products having factory-applied primers are not considered factory finished.
 - 2. Items indicated to receive other finishes.
 - 3. Items indicated to remain unfinished.
 - 4. Fire rating labels, equipment serial number and capacity labels, bar code labels, and operating parts of equipment.
 - 5. Stainless steel, anodized aluminum, bronze, terne coated stainless steel, and lead items.
 - 6. Marble, granite, slate, and other natural stones.
 - 7. Floors, unless specifically indicated.
 - 8. Ceramic and other tiles.
 - 9. Brick, architectural concrete, cast stone, integrally colored plaster and stucco.
 - 10. Glass.
 - 11. Acoustical materials, unless specifically indicated.
 - 12. Concealed pipes, ducts, and conduits.

1.02 RELATED REQUIREMENTS

- A. Section 05 5000 - Metal Fabrications: Shop-primed items.
- B. Section 05 5100 - Metal Stairs: Shop-primed items.

1.03 DEFINITIONS

- A. Comply with ASTM D16 for interpretation of terms used in this section.

1.04 REFERENCE STANDARDS

- A. 40 CFR 59, Subpart D - National Volatile Organic Compound Emission Standards for Architectural Coatings; U.S. Environmental Protection Agency; current edition.
- B. ASTM D16 - Standard Terminology for Paint, Related Coatings, Materials, and Applications; 2014.
- C. ASTM D4442 - Standard Test Methods for Direct Moisture Content Measurement of Wood and Wood-Base Materials; 2007.
- D. SSPC-SP 13 - Surface Preparation of Concrete; (Reaffirmed 2015); 2003.

1.05 SUBMITTALS

- A. See Section 01 3000 - Administrative Requirements, for submittal procedures.
- B. Product Data: Provide complete list of products to be used, with the following information for each:
 - 1. Manufacturer's name, product name and/or catalog number, and general product category (e.g. "alkyd enamel").
 - 2. Cross-reference to specified paint system(s) product is to be used in; include description of each system.
 - 3. Manufacturer's installation instructions.
- C. Samples: Submit three paper "draw down" samples, 8-1/2 by 11 inches in size, illustrating range of colors available for each finishing product specified.
 - 1. Where sheen is specified, submit samples in only that sheen.
 - 2. Where sheen is not specified, discuss sheen options with Architect before preparing samples, to eliminate sheens definitely not required.
 - 3. Allow 30 days for approval process, after receipt of complete samples by Architect.
 - 4. Paint color submittals will not be considered until color submittals for major materials not to be painted, such as masonry, factory finished metals, and wood doors, have been approved.
- D. Certification: By manufacturer that paints and finishes comply with VOC limits specified.
- E. Manufacturer's Instructions: Indicate special surface preparation procedures.
- F. Maintenance Materials: Furnish the following for Owner's use in maintenance of project.
 - 1. See Section 01 6000 - Product Requirements, for additional provisions.
 - 2. Extra Paint and Finish Materials: 1 gallon of each color; from the same product run, store where directed.
 - 3. Label each container with color in addition to the manufacturer's label.

1.06 QUALITY ASSURANCE

- A. Manufacturer Qualifications: Company specializing in manufacturing the products specified, with minimum three years documented experience.

1.07 DELIVERY, STORAGE, AND HANDLING

- A. Deliver products to site in sealed and labeled containers; inspect to verify acceptability.
- B. Container Label: Include manufacturer's name, type of paint, brand name, lot number, brand code, coverage, surface preparation, drying time, cleanup requirements, color designation, and instructions for mixing and reducing.
- C. Paint Materials: Store at minimum ambient temperature of 45 degrees F and a maximum of 90 degrees F, in ventilated area, and as required by manufacturer's instructions.

1.08 FIELD CONDITIONS

- A. Do not apply materials when surface and ambient temperatures are outside the temperature ranges required by the paint product manufacturer.
- B. Follow manufacturer's recommended procedures for producing best results, including testing of substrates, moisture in substrates, and humidity and temperature limitations.
- C. Minimum Application Temperatures for Paints: 50 degrees F for interiors unless required otherwise by manufacturer's instructions.
- D. Provide lighting level of 80 ft candles measured mid-height at substrate surface.

PART 2 PRODUCTS

2.01 MANUFACTURERS

- A. Provide paints and finishes from the same manufacturer to the greatest extent possible.
 - 1. Substitution of other products by the same manufacturer is preferred over substitution of products by a different manufacturer.
- B. Paints and Coatings:
 - 1. Sherwin-Williams Company: www.sherwin-williams.com/#sle.
 - 2. Benjamin Moore: www.benjaminmoore.com.
- C. Primer Sealers: Same manufacturer as top coats.

2.02 PAINTS AND FINISHES - GENERAL

- A. Paints and Finishes: Ready mixed, unless intended to be a field-catalyzed paint.
 - 1. Provide paints and finishes of a soft paste consistency, capable of being readily and uniformly dispersed to a homogeneous coating, with good flow and brushing properties, and capable of drying or curing free of streaks or sags.
 - 2. Provide materials that are compatible with one another and the substrates indicated under conditions of service and application, as demonstrated by manufacturer based on testing and field experience.
 - 3. Supply each paint material in quantity required to complete entire project's work from a single production run.
 - 4. Do not reduce, thin, or dilute paint or finishes or add materials unless such procedure is specifically described in manufacturer's product instructions.
- B. Volatile Organic Compound (VOC) Content:
 - 1. Provide paints and finishes that comply with the most stringent requirements specified in the following:
 - a. 40 CFR 59, Subpart D--National Volatile Organic Compound Emission Standards for Architectural Coatings.
 - b. Ozone Transport Commission (OTC) Model Rule, Architectural, Industrial, and Maintenance Coatings; www.otc.air.org; specifically:
 - 1) Opaque, Flat: 50 g/L, maximum.
 - 2) Opaque, Nonflat: 150 g/L, maximum.
 - 3) Opaque, High Gloss: 250 g/L, maximum.
 - 4) Varnishes: 350 g/L, maximum.
 - 2. Determination of VOC Content: Testing and calculation in accordance with 40 CFR 59, Subpart D (EPA Method 24), exclusive of colorants added to a tint base and water added at project site; or other method acceptable to authorities having jurisdiction.
 - 3. Provide tints and colorants that will not add VOCs to specified products.

2.03 PAINT SYSTEMS - INTERIOR

- A. Paint I-OP - Interior Surfaces to be Painted, Unless Otherwise Indicated: Including gypsum board, concrete, concrete masonry units, wood, and plaster.
 - 1. Two top coats and one coat primer.
 - 2. Top Coat(s): High Performance Architectural Interior Latex; High Performance locations as scheduled.
 - a. Products:
 - 1) Sherwin-Williams Pre-Catalyzed Waterbased Epoxy, Eg-Shel.
 - 2) Corotech Pre-Catalyzed Waterborne Epoxy Eggshell V342
 - 3. Top Coat(s): Institutional Low Odor/VOC Interior Latex; Typical finish unless otherwise indicated.
 - a. Products:
 - 1) Sherwin-Williams ProMar 200 Zero VOC Interior Latex, Eg-Shel.
 - 2) Benjamin Moore Ultra Spec 500 Latex Eggshell N538
 - 4. Top Coat Sheen:
 - a. Eggshell: MPI gloss level 3; use this sheen for ceilings, overhead surfaces and wall surfaces.
 - 5. Primer: As specified under "PRIMERS" below.
- B. Paint I-OP-MD-DT - Medium Duty Door/Trim: For surfaces subject to frequent contact by occupants, including metals and wood:
 - 1. Medium duty applications include doors, door frames, railings, handrails, guardrails, and balustrades.
 - 2. Two top coats and one coat primer.
 - a. Products:
 - 1) Sherwin-Williams Pro Industrial WB Alkyd Urethane Enamel, semi-gloss B53-1150
 - 2) Corotech Waterborne Urethane Gloss V540
- C. Paint I-TR -W - Transparent Finish on Wood.
 - 1. 2 top coats over stain and sealer.
 - 2. Stain: Semi-Transparent Stain for Wood.
 - a. Products:
 - 1) Sherwin-Williams Wood Classics 250 VOC Oil Stain.
 - 2) Lenmar Waterborne Interior Wiping Stain 1WB.1300 .
 - 3. Sealer: Alkyd, Sanding Sealer, Clear.
 - a. Products:
 - 1) Sherwin-Williams Wood Classics FastDry Sanding Sealer.
 - 2) Benwood Stays Clear Acrylic Polyurethane - Low Lustre (423).
 - 4. Top Coat(s): Clear Water Based Varnish.
 - a. Products:
 - 1) Sherwin-Williams Wood Classics Waterborne Polyurethane Varnish, Satin.
 - 2) Lenmar Waterborne Aqua-Plastic Urethane Satin, 1WB.1427 .

2.04 PRIMERS

- A. Primers: Provide the following unless other primer is required or recommended by manufacturer of top coats.
 - 1. Interior/Exterior Latex Block Filler.
 - a. Products:

- 1) Sherwin-Williams PrepRite® Block Filler, B25W25.
 - 2) Corotech Acrylic Block Filler V114
2. Interior Drywall Primer Sealer.
 - a. Products:
 - 1) Sherwin-Williams ProMar Latex 200 Primer .
 - 2) Benjamin Moore Ultra Spec 500 Interior Latex Primer N534
3. Interior Rust-Inhibitive Water Based Primer.
 - a. Products:
 - 1) Sherwin-Williams Pro Industrial Pro-Cryl® Primer, B66-310 Series.
 - 2) Corotech Prep All Universal Metal Primer V132
4. Bonding Primer, Water Based.
 - a. Products:
 - 1) Sherwin-Williams Extrem Bond Primer.
 - 2) Benjamin Moore Super Spec HP Acrylic Metal Primer P04

2.05 ACCESSORY MATERIALS

- A. Accessory Materials: Provide primers, sealers, cleaning agents, cleaning cloths, sanding materials, and clean-up materials as required for final completion of painted surfaces.
- B. Patching Material: Latex filler.
- C. Fastener Head Cover Material: Latex filler.

PART 3 EXECUTION

3.01 EXAMINATION

- A. Do not begin application of paints and finishes until substrates have been properly prepared.
- B. Verify that surfaces are ready to receive work as instructed by the product manufacturer.
- C. Examine surfaces scheduled to be finished prior to commencement of work. Report any condition that may potentially effect proper application.
- D. Test shop-applied primer for compatibility with subsequent cover materials.
- E. Measure moisture content of surfaces using an electronic moisture meter. Do not apply finishes unless moisture content of surfaces are below the following maximums:
 1. Gypsum Wallboard: 12 percent.
 2. Plaster and Stucco: 12 percent.
 3. Masonry, Concrete, and Concrete Masonry Units: 12 percent.
 4. Interior Wood: 15 percent, measured in accordance with ASTM D4442.
 5. Concrete Floors and Traffic Surfaces: 8 percent.

3.02 PREPARATION

- A. Clean surfaces thoroughly and correct defects prior to application.
- B. Prepare surfaces using the methods recommended by the manufacturer for achieving the best result for the substrate under the project conditions.
- C. Remove or repair existing paints or finishes that exhibit surface defects.
- D. Remove surface appurtenances, including electrical plates, hardware, light fixture trim, escutcheons, and fittings, prior to preparing surfaces or finishing.
- E. Seal surfaces that might cause bleed through or staining of topcoat.
- F. Remove mildew from impervious surfaces by scrubbing with solution of water and bleach. Rinse with clean water and allow surface to dry.

G. Concrete:

1. Remove release agents, curing compounds, efflorescence, and chalk. Do not coat surfaces if moisture content or alkalinity of surfaces to be coated exceeds that permitted in manufacturer's written instructions.
2. Prepare surface as recommended by top coat manufacturer and according to SSPC-SP 13.

H. Masonry:

1. Remove efflorescence and chalk. Do not coat surfaces if moisture content or alkalinity of surfaces or if alkalinity of mortar joints exceed that permitted in manufacturer's written instructions. Allow to dry.
2. Prepare surface as recommended by top coat manufacturer.

I. Concrete Floors and Traffic Surfaces: Remove contamination, acid etch, and rinse floors with clear water. Verify required acid-alkali balance is achieved. Allow to dry.

J. Gypsum Board: Fill minor defects with filler compound. Spot prime defects after repair.

K. Plaster: Fill hairline cracks, small holes, and imperfections with latex patching plaster. Make smooth and flush with adjacent surfaces. Wash and neutralize high alkali surfaces.

L. Wood Surfaces to Receive Transparent Finish: Wipe off dust and grit prior to sealing, seal knots, pitch streaks, and sappy sections with sealer. Fill nail holes and cracks after sealer has dried; sand lightly between coats. Prime concealed surfaces with gloss varnish reduced 25 percent with thinner.

M. Metal Doors to be Painted: Prime metal door top and bottom edge surfaces.

3.03 APPLICATION

A. Remove unfinished louvers, grilles, covers, and access panels on mechanical and electrical components and paint separately.

B. Apply products in accordance with manufacturer's written instructions.

C. Where adjacent sealant is to be painted, do not apply finish coats until sealant is applied.

D. Do not apply finishes to surfaces that are not dry. Allow applied coats to dry before next coat is applied.

E. Apply each coat to uniform appearance in thicknesses specified by manufacturer.

F. Dark Colors and Deep Clear Colors: Regardless of number of coats specified, apply as many coats as necessary for complete hide.

G. Sand wood and metal surfaces lightly between coats to achieve required finish.

H. Vacuum clean surfaces of loose particles. Use tack cloth to remove dust and particles just prior to applying next coat.

I. Wood to Receive Transparent Finishes: Tint fillers to match wood. Work fillers into the grain before set. Wipe excess from surface.

J. Reinstall electrical cover plates, hardware, light fixture trim, escutcheons, and fittings removed prior to finishing.

3.04 FIELD QUALITY CONTROL

A. See Section 01 4000 - Quality Requirements, for general requirements for field inspection.

3.05 CLEANING

A. Collect waste material that could constitute a fire hazard, place in closed metal containers, and remove daily from site.

3.06 PROTECTION

- A. Protect finishes until completion of project.
- B. Touch-up damaged finishes after Substantial Completion.

END OF SECTION

SECTION 114000 - FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. Drawings and general provisions of the Contract including General and Supplementary Conditions and Division 1 Specification Sections apply to this Section.

1.2 SUMMARY

- A. Provide all material, labor, equipment and services required to execute and complete all items of work relating to the food service equipment, both existing and new, all as required to make the resulting facility a fully functional and reliable operating unit in accordance with this Specification. All food service equipment shall be furnished as specified, delivered prepaid, unloaded and uncrated, assembled with all components and accessories connected within the equipment, set-in-place in proper location as indicated on the drawings, leveled and fastened to the wall, ceiling or floor as required, left ready for final utility connections. The work shall include:
 - 1. To prevent extended warehousing of all food service equipment, no pre-ordering of equipment is permitted; schedule ordering of the equipment so that warehousing of the equipment shall not be required for longer than 60 days prior to delivery to the site for installation.
 - 2. All food service equipment shall have a manufacturer extended warranty covering parts and labor for a period of two years which shall take effect only after acceptance and beneficial use by the District. All labor shall be performed by a factory authorized and qualified representative.
 - 3. A "complete and thorough" demonstration and start-up for each item of equipment must be conducted by a qualified manufacturer representative in the use, sanitation and maintenance of the equipment.
- B. Furnishing scheduled items of custom fabricated food service equipment as specified utilizing a food service equipment fabricator listed with the National Sanitation Foundation (NSF) for custom equipment fabrication.
- C. Delivery of food service equipment in factory fabricated containers designed to protect equipment and finish until final installation. Delivery of food service equipment shall be coordinated with the construction schedule. If necessary, delivery of the food service equipment shall be by means other than common carrier to expedite delivery and to maintain project schedule.
- D. Warehousing of the food service equipment in a bonded warehouse and re-delivery of the food service equipment from the storage facility to the project site or arrangement for secured storage at the project site to assure availability of the food service equipment to maintain project schedule.
- E. Field installation of the food service equipment including buy out equipment at the project site including on site receiving and unloading, uncrating from packing containers, conveyance of the food service equipment from the receiving area to the installation location, erection and

assembly of the food service equipment including field welding and polishing of sub assemblies and installation of fixtures and components and setting in place in final location.

- F. Removal and disposal of all packing material.
- G. All costs for special tools, crane rental or usage cost or rigging as may be required for delivery or installation of the food service equipment.
- H. All work is to be performed by skilled labor utilizing the proper Trades having respective jurisdiction thereto. All work shall be performed at hours required to maintain consistent work schedules with all other Trades without additional cost.
- I. Preparation of dimensioned utility rough-in floor plans coordinated with the Contract Documents and site conditions and the food service equipment manufacturers' utility connection points for all food service equipment.
- J. Assist in the preparation of "chalk-line" mark-up of utility rough-in locations on the building floor at the job site.
- K. Take complete financial responsibility for any and all additional expenses resulting from incomplete or inaccurate rough-in drawings or instructions for the final rough-in dimensioning at the job site.
- L. Provide complete manufacturers' and fabricator shop drawings of all related items of food service equipment.
- M. Provide competent on-site supervision for the coordination of work and to assist and supervise the erection, assembly and installation of the food service equipment, this shall include any moving, shifting or disassembly of the food service equipment to enable work to be performed free of obstruction.
- N. Attend all job conferences and meetings.
- O. Maintaining coordination and control over the form, fit, function and utility requirements of all food service equipment, from placement of purchase orders through Final Acceptance.
- P. Provide competent on-site final testing, demonstration and instruction in the use and service of all items of food service equipment in the form of a qualified manufacturer's representative for each item of food service equipment.
- Q. Providing access to the custom equipment fabricator's shop for inspection of construction and materials used at any time during the progress of fabrication.
- R. Field verification of all measurements at the project site prior to the fabrication of custom fabricated and buy-out equipment and correct any deviation from the dimensions indicated on any plans and shop drawing which may affect the final form or fit of any item of food service equipment as a result of final building conditions and actual field dimensions.
- S. All food service equipment shall conform to field verified dimensions and to the finished building conditions with edges scribed and sealed to wall surfaces, fitting to and around building obstructions. All joints, seams or surfaces shall be fully sealed with General Electric or equivalent clear silicone sealer.
- T. Field verification of delivery access into and through the building to the final equipment location including access and clearance through hallways, doorways and elevators (cab size and weight

restrictions); furnish food service equipment in sections or sub-assemblies as required for access.

- U. Keeping the premise free from accumulation of waste material and rubbish caused by his work. At the completion of each workday all waste material and rubbish must be removed and all areas swept broom clean.
- V. Physical damage to equipment, building or previous work completed or in the process of completion shall be repaired or replaced.
- W. Furnish as part of and affixed to the food service equipment, accessories, components and fixtures furnished standard with the equipment as specified or listed as an option and shall include the following:
 - 1. PLUMBING ACCESSORIES: Pop-up, lever or basket type waste outlets, tailpieces, standing or connected overflows, faucets and spray units, vacuum breakers, shut-off and control valves and fittings.
 - 2. STEAM AND GAS ACCESSORIES: Steam supply valves, thermostats, pressure reducing and regulating valves, shut-off and control valves, temperature and pressure gauges, copper steam coils or injector assemblies, traps and fittings
 - 3. ELECTRICAL ACCESSORIES: Terminal blocks, conduit, wiring, signal and pilot lamps, on-off and control switches, control panels, magnetic contactor assemblies, heating elements, junction boxes, outlet boxes and receptacles and cord and plug sets.
 - 4. REFRIGERATION ACCESSORIES: Copper insulated refrigeration tubing, valves, fittings, hangers, high- and low-pressure control switches, solenoid valves, evaporator coils, expansion valves, condensing units and condensate evaporators.
- X. All built-in accessories, components and fixtures shall be factory installed at the time of fabrication and shall comply with all applicable codes and regulations.
- Y. Furnish and install copper insulated refrigeration lines from compressor location to evaporator coils and expansion valves for all refrigeration units and ice makers with remote or refrigeration systems other than self-contained.
- Z. Furnish and install flexible stainless-steel gas flue tubing from exhaust collar on gas hot water booster heater terminating at the exhaust vent connection at the vent extension or condensate hood.
- AA. Furnish 14-gauge galvanized steel welded roof curbs for all refrigeration condensing unit stands and exhaust fans and supply fan make-up air units including setting-in-place and securing to the building roof.
- BB. Furnish and install in exhaust hood, plenum, duct and surface fire protection system. Entire system shall be furnished and installed in compliance with UL Standard 1254, UL Standard 300, NFPA 96 and any prevailing statutes or codes including automatic shut-down of all cooking appliances per code section 44 of NFPA 17A-27. The manufacturer of the fire suppression system shall be ISO 9001 registered. The entire installation must conform to ADA (American Disabilities Act) latest edition. The system shall be an automatic fire suppression system using a wet chemical agent for grease related fires. The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL). The system shall be installed and serviced by certified personnel trained by the manufacturer. Provide as part of fire system, mechanically operated gas supply line shut-off valve to interrupt gas supply to all gas operated cooking appliances. Gas valve shall be provided with manual reset to prevent gas flow to pilot devices on appliances prior to restart.

- CC. Furnish and install remote and self-contained refrigeration system complete with condensing unit and insulated copper refrigeration lines charged with R448A refrigerant. Condensing unit shall be interconnected to a low profile, high velocity evaporator coil. Refrigeration system shall include all fittings, valves, switches, controls and all related components to comprise a complete operating unit of sufficient BTU capacity to maintain automatic operation of 35-degree F product temperature in coolers and -10-degree F product temperature in freezers. Refrigeration system provided with outdoor remote air-cooled condensing unit shall be provided with winterized controls (low ambient package) including crankcase heater, line dryers and head pressure control unless specified as part of a pre-assembled refrigeration rack system. Refrigeration lines to be run within any slab or floor shall be either hard copper or soft copper if run within conduit.
- DD. All electrical wiring, plumbing lines, gas lines (except exposed threaded pipe gas manifolds at cooking appliances), steam lines and refrigeration lines shall be concealed in the floor, walls or above the finished ceiling in an acceptable manner and in compliance with all applicable codes. Where it is impractical to run lines within the floor, walls or above the finished ceiling, lines shall be enclosed in a stainless steel (or alternate "smooth and cleanable" approved material) with appropriate access for service or replacement. In situations of an island arrangement or where equipment is not situated with access to a wall surface, lines must be installed in the floor in an approved manner including in-ground conduit for refrigeration and beverage lines. In no case shall any lines be "exposed".
- EE. Furnish materials and install all interconnecting wiring as required for the food service equipment, this shall include inter-wiring of control panels furnished as a part of a fixture or appliance, on-off switches for light fixtures furnished as a part of a fixture or appliance, inter-wiring of control devices to motors furnished as a part of a fixture or appliance, time clock circuits for freezers from remote condensing unit to evaporator coil, heated pressure relief ports in walk-in freezer, electrical receptacles furnished as a part of a fixture or appliance, light fixtures in walk-in refrigeration to on-off switches and conduit junction boxes, ceiling mounted heat lamps to remote wall switch and inter-wiring of food waste disposer from control device to disposer motor as required to complete the installation of the food service equipment. This work does not pertain to the any of the exhaust and supply ventilation systems on the project.
- FF. Furnish materials and install heat tracing tape to all condensate lines within walk-in freezer; insulate entire heat tracing tape with foam pipe insulation.
- GG. Furnish materials and install all interconnecting plumbing as required for the food service equipment, this shall include faucets, drains, drains with connected overflow, shut-off valves, vacuum breakers, flow or pressure control valves, gauges, bleeder tubes, piping from disposer control device to disposer cone and disposer body inlets and piping for steam operated equipment from boiler take-off valve at steam generator to steam inlet connection at appliance as required to complete the installation of the food service equipment.
- HH. Furnish materials and install insulated copper interconnecting piping between the dishmachine and the hot water booster heater, this shall include the installation of pressure and temperature gauges, strainer and shock absorber in the hot water supply line to the booster heater.
- II. Furnish and install water filter assemblies, sized and of the proper type to accommodate the water flow rate and "particulate" requirement of the food service equipment; this shall include all combi and bake ovens, steam cookers, proofing cabinets, ice makers, coffee brewing equipment and soda and beverage dispensing equipment.
- JJ. Furnish and install copper condensate lines in walk-in refrigeration from evaporator coil to waste receptor.

- KK. Furnish and install gas supply shut-off valve at each gas manifold connection and furnish and install flexible gas hose connectors to each shut-off valve and to each cooking appliance.
- LL. Furnish materials and install interconnecting chrome plated exposed piping for hose reel and hose bibs including installation of check valves and vacuum breaker in supply line; this shall include chrome plated bleeder outlet if required by local health department regulations or local plumbing codes.

1.3 WORK BY THE ELECTRICAL TRADE

- A. Rough-in utility connections including proper voltage, phase and amperage required to satisfactorily operate all items of food service equipment.
- B. Final connection of the food service equipment from the rough-in location to the connection point on all food service equipment and necessary connection points.
- C. All electrical components for the exhaust and supply ventilation system (including condensate hoods and pant leg vent systems) including, electrical disconnects, starters, exhaust fan on-off switch with indicator lights located in kitchen and supply fan controller with indicator lights located in kitchen and dishroom.
- D. Furnishing and installation of all accessories, components and fixtures other than those specified as part of the food service equipment, to include but not be limited to, electrical circuit breakers or fuses, electrical receptacles, disconnect switches, on-off switches or other fittings and appurtenances that are required to connect the food service equipment in accordance with manufacturer's instructions and result in proper operation.
- E. Utility disconnection and termination of discontinued services of existing food service equipment to be terminated.
- F. Furnishing and installing electrical plug and cord sets where not furnished as part of the appliance.
- G. Electrical contractors or shunt-trip circuit breakers to interrupt electrical power to all electrically operated food service cooking appliances.
- H. In-floor, flush mounted, waterproof electrical receptacles of type and capacity to match plug and cord sets for all mobile food service counter equipment.
- I. Ceiling mounted, retractable drop cords to accommodate food service equipment in an island arrangement, of the type and capacity to match plug and cord sets of the food service appliances.
- J. Furnishing materials and installation of all interconnecting wiring as required for the food service exhaust ventilation and fire suppression systems; this shall include wiring of electrically operated gas supply shut-off valves for fire suppression systems, fire suppression system wiring to building fire alarm, heat detector electrical detection device to automatically start supply and exhaust fans and exhaust hood light fixtures to remote wall switch.

1.4 WORK BY THE PLUMBING TRADE

- A. Rough-in utility connections including gas, steam, hot and cold water and floor receptors and drains in proper sizes, pressures and quantities required to satisfactorily operate all items of food service equipment.
- B. Final connection of the food service equipment from the rough-in location to the connection point on all food service equipment and necessary outlets.
- C. Furnishing and installation of all accessories, components and fixtures other than those specified as part of the food service equipment, to include but not be limited to stop cocks, traps, pipe, shut-off valves, pressure reducing valves or other fittings and appurtenances that are required to connect the food service equipment in accordance with manufacturer's instructions and result in proper operation.
- D. Furnishing and installing chrome plated indirect waste outlet piping for food service equipment, from the waste outlet connection on the food service equipment to the building waste receptacle (floor sink, etc.).
- E. Flushing and sanitizing of lines before making final connections to the food service equipment.
- F. Grease interceptors for food service equipment in capacity and size as required by code.
- G. Furnish and install exposed threaded gas manifold piping for all cooking appliances and welded in-wall gas manifold piping.
- H. Install gas shut-off valve supplied as part of the fire suppression system in the gas supply line in an exposed and accessible location.

1.5 WORK BY THE MECHANICAL TRADE

- A. Supply and exhaust ventilation for indoor refrigeration condensing units based on 750 cfm for each air-cooled compressor horsepower and 250 cfm for each water-cooled compressor horsepower.
- B. Exhaust ventilation for condensate applications including fully welded 18-gauge stainless steel or 12-gauge aluminum liquid tight ductwork pitched toward source to prevent leaking, fan and start-stop switch with indicator lights located in the dishroom.
- C. Exhaust hood exhaust ventilation system including roof top mounted "utility set" type up-blast centrifugal fan with backward incline wheel, adjustable sheaves, vibration mounts and bird screen at discharge end; fan shall be rated at 14 sones or less and shall be UL 710 listed; roof curb, exhaust ductwork constructed of a minimum 16 gauge galvanized steel or 18 gauge stainless steel, fully welded liquid tight with clean-outs at every major bend and in 20 foot intervals; ductwork shall not exceed a three to one aspect ratio, connection to exhaust fan shall include a UL listed and rated vibration eliminator and ductwork shall be insulated with all prevailing codes.
- D. Exhaust hood supply ventilation system including roof top mounted UL listed supply fan with vibration mounts, adjustable sheaves, roof curb, bird screen at intake end, maintainable filtration system, and gas or electric heated supply air heater (supply air heater heat incoming supply air below a 65-degree F ambient temperature) and 22-gauge galvanized steel ductwork.

- E. Disconnection and termination of discontinued ductwork of existing exhaust or condensate hoods to be terminated or relocated, and modification or preparation of exhaust system for existing exhaust or condensate hoods to be relocated at the new location.

1.6 WORK BY THE CONSTRUCTION TRADE

- A. Masonry bases, floor curbs, structural pads, floor depressions, roof curbs, flues and fireproof duct shafts or enclosures.
- B. Conduit for beverage lines (PVC if embedded in concrete or smooth aluminum if exposed) with 24" radius sweep bends and 24" x 24" pull boxes every 100 lineal feet or three turns including sleeves any through walls, floors and ceilings.
- C. Sleeves and openings through wall, floors and ceilings for passage of refrigeration lines.
- D. Wall blocking or reinforcing to adequately support wall mounted food service equipment or fixtures; provide 3/4" thick exterior grade plywood backing for wood stud applications and 16-gauge steel backing for metal stud applications.
- E. Stainless steel or FPR wall paneling behind all mop receptors, dishtables and pot / utensil washing sinks.
- F. Installation of floor pans in floor depression with floor pans set flush and finished watertight around entire perimeter at juncture with floor surface.
- G. Conduit for refrigeration lines (PVC if embedded in concrete or smooth aluminum if exposed) with 24" radius sweep bends including sleeves any through walls, floors and ceiling.

1.7 WORK BY THE ROOFING TRADE

- A. Roof penetrations properly sealed and flashed to prevent water penetration.

1.8 BIDDING INSTRUCTIONS AND QUALIFICATION OF BIDDER

- A. The primary items of food service equipment described in this specification are considered the basis of the bid. Only "equal" items listed as part of this specification will be considered and must meet the conditions of the base bid item; this shall include all materials and material finishes, fabrication methods, electrical, plumbing, and mechanical components, electrical control devices, hardware, accessories and options, exactly as specified without exception. It will be the full and complete responsibility of the Food Service Equipment Contractor to pay any and all costs incurred in adapting any other "equal" item to the mechanical, electrical, exhaust ventilation or structural systems of the building including any other cost increase incurred as a result of engineering changes to the mechanical, electrical, exhaust ventilation, architectural, structural or food service drawings. The contract is to be awarded as follows:
 - 1. The competence and responsibility of the bidder.
 - 2. An itemized cost breakdown of each scheduled item of food service equipment is required, as specified, in order that the District may, at his option, delete any item or supply any portion thereof, or increase the quantity of any item without affecting the cost quoted for the remaining items. "Pre-approved" substituted items must be submitted as an add or deduct alternate in addition to the base bid.

3. The District is not obligated to accept the lowest or any other bid. The award of the contract and choice of the food service equipment Contractor shall be at the District's discretion.
- B. Each bidder shall be responsible to visit the project site of the proposed work and fully acquaint himself with conditions as they exist.
- C. Each bidder is responsible to attend any pre-bid meeting as required by the District.
- D. Each bidder shall be responsible to examine and review the contract document drawings and specifications. Should the bidder find during examination of the drawings and specifications any discrepancies, omissions, ambiguities, or conflicts in or among the contract documents or shall be in doubt as to their meaning, the District shall be notified no later than four working days prior to bid opening for clarification.
- E. The failure or omission by any bidder to receive or examine any form, instrument or document or to visit the project site shall in no way relieve him from obligation with respect to his bid. No claims for any extras will be allowed due to unintentional errors, conflicts, or omissions in the contract documents drawings or specifications.

1.9 SUBMITTALS

- A. Product Data: For each buy-out item of food service equipment indicated. Include manufacturer's model number and accessories and requirements for access and maintenance clearances, water and drainage, power or fuel and service connections including roughing-in dimensions
- B. Shop Drawings: For food service equipment not manufactured as standard production and catalog items by manufacturers. Shop drawings shall include the following information:
 1. Dimensioned rough-in plans scaled at 1/4"=1'-0" accurately locating connection points and indicating utility data for all mechanical, electrical and supply and exhaust ventilation requirements.
 2. Dimensioned plans scaled at 1/2"=1'-0" accurately locating and indicating the finished size of masonry bases, floor depressions in structural slabs, stub walls, curbs and finished openings for pass-thru equipment.
 3. Dimensioned plans scaled at 1/4"=1'-0" accurately locating conduit and pull boxes for beverage and refrigeration lines including floor, wall and ceiling penetrations and termination points.
 4. Dimensioned plans and detailed drawings of all custom fabricated food service equipment scaled at 3/4"-1'-0" for plan and elevation views and 1-1/2"=1'-0" for sectional views.
- C. Copies of original maintenance and repair manuals including a list of all authorized service agencies responsible for each item of food service equipment.

1.10 QUALITY ASSURANCE

- A. Manufacturer's qualifications shall include a firm that has regularly engaged in the manufacturing of food service equipment of the same type, capacity, performance and size as specified and whose products have been in similar service for not less than five years.

- B. Custom fabricator qualifications for custom food service equipment shall include a skilled sheet metal shop with a minimum of five years' experience in custom sheet metal food service equipment fabrication of similar type as specified. All custom food service equipment shall be fabricated at the same shop.
- C. Installer's qualifications shall include a firm with at least three years of successful installation experience on projects with a similar scope to that as required for this project.
- D. Food service equipment dealers' qualifications shall include a firm which is regularly engaged in the purchasing of food service equipment as is a manufacturer authorized agent of the specified equipment for not less than five years. The dealer shall also employ a full time project management staff to oversee the purchase of the equipment in compliance with the specifications, coordinate the form and fit of the equipment to the project site conditions, attend all project meetings, coordinate shop drawing review, coordinate installation with the Trades, coordinate factory training and address all issues as they relate to the satisfactory completion of the facility in compliance with the specifications and related documentation.
- E. Codes and Standards: All food service equipment furnished and installed under this specification shall be manufactured in strict compliance with the following publications or the current or revised related publication as well as all state, national and local codes and agencies having jurisdiction over same:
 - 1. National Electrical Manufacturer Association NEMA
 - a. ICS-77 Industrial Controls and Systems
 - 2. National Electrical Manufacturer Association NEMA
 - a. ICS-77 Industrial Controls and Systems
 - b. 17.4 Local Application System
 - c. 17.13 Water Sprinkler Systems
 - d. 96-76 Installation of Equipment for the Removal of Smoke and Grease Laden Vapors for Commercial Cooking Equipment
 - 3. National Sanitation Foundation NSF
 - a. 11 76 Food Service Equipment
 - b. 4 73 Commercial Cooking and Warming Equipment
 - c. C-2-72 Special Equipment and/or Devices
 - 4. National Electrical Manufacturer Association NEMA
 - a. 57-78 Electric Lighting Fixtures
 - b. 197-78 Commercial Electric Cooking Appliances
 - c. 300 Fire Extinguishing Systems
- F. All food service equipment shall be manufactured in strict compliance with standards as set forth by the National Sanitation Foundation (NSF) including fabrication of custom-built equipment and shall be listed with same and shall bear their seal. Any item of food service equipment lacking the NSF seal will be rejected.
- G. All electrically operated food service equipment shall be constructed in strict compliance with standards as set forth by the Underwriters Laboratories (UL) and shall utilize approved components and assemblies and shall bear the label thereof.
- H. Custom fabricated food service equipment shall be constructed to the standards as set forth by the National Association of Food Equipment Manufacturers (NAFEM).
- I. All refrigeration equipment and all pressurized vessels shall be constructed, approved, inspected, registered and stamped and installed in strict compliance with the American Society of Mechanical Engineers (ASME), state and local codes for Unfired Pressure Vessels and all other agencies having jurisdiction thereof.

- J. All gas operated food service equipment shall be fabricated in strict compliance with standards as set forth by the Underwriter Laboratory (UL) and shall be listed with same and shall bear their seal.
- K. Steam operated equipment shall be fabricated and installed in accordance with Pennsylvania Department of Labor and Industry standards.
- L. Product Options: Drawings indicate food service equipment based on the specific products indicated. Other manufacturers' equipment with equivalent size and performance characteristics may be considered.
- M. Preinstallation Conference: Conduct conference at Project site to comply with requirements of Division 1 Section "Project Meetings." Review methods and procedures related to food service equipment including, but not limited to the following:
 - 1. Review access requirements for equipment delivery.
 - 2. Review equipment storage and security requirements.
 - 3. Inspect and discuss condition of substrate and other preparatory work performed by other Trades.
 - 4. Review structural loading limitations.
 - 5. Review and finalize construction schedule and verify availability of materials, Installer's personnel, equipment and facilities needed to make progress and avoid delays.

1.11 DELIVERY, STORAGE AND HANDLING

- A. Deliver food service equipment as factory-assembled units with protective crating and covering.
- B. Store food service equipment in original protective crating and covering and in a dry location.

1.12 PROJECT CONDITIONS

- A. Field Measurements: Verify dimensions of food service equipment installation areas by field measurements before equipment fabrication and indicate measurements on Shop Drawings and Coordination Drawings. Coordinate fabrication schedule with construction progress to avoid delaying the Work.

1.13 COORDINATION

- A. Coordinate equipment layout and installation with other work including light fixtures, HVAC equipment and fire-suppression system components.
- B. Coordinate location and requirements of service-utility connections.
- C. Coordinate size, location and requirements of concrete bases, positive slopes to drains, floor depressions and insulated floors. Concrete, reinforcement and formwork requirements are specified in Division 3 Section "Cast-in-Place Concrete".
- D. Coordinate installation of roof curbs, equipment supports and roof penetrations, as specified in Division 7 Section "Roof Accessories".

1.14 WARRANTIES

- A. General Warranty: The special warranty specified in this Article shall not deprive the District of other rights the District may have under other provisions of the Contract Documents and shall be in addition to and run concurrent with other warranties made by the Contractor under requirements of the Contract Documents.
- B. All buy-out food service equipment herein specified shall have all parts and labor warranted in writing, from the date of Final Acceptance by the District against defective parts, materials, workmanship and design for a period of time as stated within the manufacturers standard published warranty, but no less than two years.
- C. All custom fabricated food service equipment shall be warranted as stated above except for a period of two years.
- D. Refrigeration equipment shall include start-up and two-year parts and labor warranty on the entire refrigeration system and manufacturers five-year parts warranty on hermetic scroll and semi-hermetic sealed compressors.

PART 2 - PRODUCTS

2.1 MATERIALS AND WORKMANSHIP

- A. Stainless steel shall be type 302 or type 304 extra low carbon non-magnetic austenitic 18% chrome, 8% nickel alloy steel. Gauges shall be U.S. Standard of Thickness set forth below:

GAUGE	THICKNESS	GAUGE	THICKNESS
10	.1346	16	.0598
11	.1196	18	.0478
12	.1046	20	.0359
14	.0747	22	.0299

- B. All sheets shall be of maximum length to permit fabrication from one sheet. All thickness must meet the above gauge thickness within tolerances set forth by the ANSI after polishing. Finished sheets exceeding these tolerances shall be rejected as not meeting this Specification.
- C. Galvanealed steel shall be ARMC0 steel or an approved grade of copper bearing steel shall be properly primed, degreased and finished with two coats of synthetic aluminum bronze.
- D. Structural steel members used for framing, consisting of angles, bands, bars and channels shall be ductile in quality, free of hard spots, runs, checks, cracks and other surface defects and shall be smooth galvanized by the hot dip process with all surplus removed, free of runs, blisters, excess splatter and uncoated spots or patches.
- E. White metal shall consist of corrosion resistant metal containing not less than 21% nickel. All castings shall be rough ground, polished and buffed to a bright luster and shall be free from pit marks, runs, checks, burrs and other imperfections.

- F. Stainless steel pipe and tubing shall be seamless or welded of gauge specified and of true roundness. Seamless tubing shall be thoroughly and correctly annealed and ground smooth. Welded tubing shall be thoroughly heat treated and properly quenched to eliminate carbide precipitation, drawn true to size and roundness and polished to match stainless steel sheets.
- G. Welding shall be of the electric submerged or concealed arc type, heliarc wherever practical. Where welding rods are required they shall be of the same composition as materials to be joined coated with a non-carbonaceous flux.
- H. Plastic Laminate: Complying with NEMA LD 3 and NSF 35 requirements; NSF certified for end-use application indicated; 0.050 inch (1.27 mm) thick, smooth texture and easily cleanable.
 - 1. Color: As selected by Architect from manufacturer's full range of colors.
- I. Plywood and Lumber: Close grain exterior grade mahogany or birch plywood.
- J. Sealant: ASTM C 920; Type S, Grade NS, Class 25, Use NT. Provide elastomeric sealant NSF certified for end-use application indicated. Provide sealant that when cured and washed meets requirements of Food and Drug Administration's 21 CFR, Section 177.2600 for use in areas that come in contact with food.
 - 1. Color: As selected by Architect from manufacturer's full range of colors.
 - 2. Backer Rod: Closed-cell polyethylene in diameter larger than joint width.
- K. Plastic: Except for plastic laminate, provide plastic materials and components complying with NSF 51.
- L. Sound Dampening: NSF-certified, non-absorbent, hard drying, sound-deadening coating. Provide coating compounded for permanent adhesion to metal in 1/8-inch (3-mm) thickness that does not chip, flake or blister.
- M. Gaskets: NSF certified for end-use application indicated; of resilient rubber, neoprene or PVC that is nontoxic, stable, odorless, nonabsorbent and unaffected by exposure to foods and cleaning compounds.

2.2 ACCESSORIES

- A. Cabinet Hardware: Provide NSF-certified stainless-steel hardware for equipment items as indicated.
- B. Casters: NSF-certified standard-duty stainless-steel swivel stem casters with 5-inch (125-mm) diameter wheels, polyurethane tires with 1-inch (25-mm) tread width and 300-lb (90-kg) load capacity per caster. Provide brakes on 2 casters per unit.

2.3 FABRICATION, GENERAL

- A. All welds shall be strong and ductile, nonporous, free of pits and cracks. Parts which are to be welded shall be homogeneous, of a like color and finish to adjoining material. Excess metal and carbide precipitation shall be ground off, finished smooth and polished. Unexposed welds shall be pacified to prevent attrition. Brazed or soldered joints are unacceptable. Where galvanizing has been damaged due to the welding or grinding process, these areas shall be galvawelded to replace finish

- B. All exposed surfaces of the food service equipment shall be free from bolts, screws and rivet fastenings. Wherever bolts are required they shall be of similar composition and finish as the metal to which they are applied.
- C. Wherever practical all food service equipment and fixtures shall be factory or shop fabricated of one-piece construction, shipped to the project site as one unit completely assembled.
- D. Items of food service equipment or fixtures too large to enter or transverse the building to the installation location in one assembly shall be constructed in sections and shall be furnished with field joints. Where field joints are necessary, all adjoining exposed surfaces shall be field welded at the project site as specified above for welding. Where conditions make welded field joints impractical, each sub-assembly shall be fabricated with off-set draw angles welded to the underside of each adjoining top surface and drawn together to a "hairline" seam with 1/4"-20 stainless steel bolts with lock washers and chrome plated acorn nuts. Bolted field joints will be permitted only where specifically shown on Drawings or specified for a particular item.
- E. Wherever shear edges occur they shall be free of burrs, fins or irregular projections and shall be finished to prevent cutting or laceration when the hand is drawn over such shear edges. Brake bends shall be free of undue and where such bends do mar the uniform surface appearance of the material, such marks shall be removed by suitable grinding, polishing and finishing. In no case where miters or bullnose corners occur is overlapping materials acceptable.

2.4 GENERAL FRABRICATION STANDARDS

A. TOPS:

- 1. Tops shall be fabricated of 14-gauge stainless steel unless otherwise specified. All edges shall be bullnose or formed as specified with all joints butt-edged and electrically welded, ground smooth and polished so no evidence of welding will appear. Soldered corners to achieve round corner construction will not be accepted.
- 2. Tops adjacent to walls, columns or other equipment shall be turned up integrally into a backsplash as specified. All interior corners shall be coved on a 3/4" radius, both horizontally and vertically, forming spherical corners. Ends of backsplashes shall be fully enclosed to the low point of the top edge, fully welded, ground smooth and polished.

B. SUPPORT FRAMING

- 1. Around the entire perimeter on the underside of all tops and set back 1" from the down-turned edge shall be a fully welded frame assembly fabricated of 1-1/2" x 1-1/2" x 1/8" stainless steel angle iron or material as specified. Provide intermediate cross bracing fabricated of the same material as the angle framing and fully weld to perimeter frame on centers not to exceed 24". Tack weld the entire frame assembly to the underside of the top surface.
- 2. Open base tables shall be provided with leg mounting channels for weld anchoring leg gussets and shall be fabricated of 1" x 4" x 1" 12-gauge stainless steel or material as specified fully welded at each end of frame and at intervals not to exceed 6'-0".
- 3. Cabinet base tables and counters shall be provided with triangular corner gusset plates for weld anchoring counter type legs and shall be fabricated of 12-gauge stainless steel fully welded at each corner of table or counter body and at intervals not to exceed 6'-0".
- 4. Freestanding sinks and Bain Maries shall be provided with triangular corner gusset plates for weld anchoring leg gussets and shall be fabricated of 12-gauge stainless steel, fully welded at each corner of sink or Bain Marie bottom and at intervals not to exceed 6'-0".

C. LEGS AND ADJUSTABLE BULLET FEET

1. Legs shall be constructed of 1-5/8" diameter 16-gauge stainless steel tubing. Each leg shall be swaged and tapered at the bottom. Fasten each leg to a 3-1/2" high conical shaped die-formed stainless steel gusset equivalent to Component Hardware A20-0206. Provide each leg with stainless steel adjustable foot insert equivalent to Component Hardware A10-0852.
2. Cabinet base tables and counters shall be provided with 6" high conical shaped die-formed stainless steel equipment leg with stainless steel adjustable round foot insert equivalent to Component Hardware A72-0811.

D. CROSSRAILS

1. Provide all open base tables and freestanding sinks and bain Maries with 1-1/4" diameter 16-gauge stainless steel tubular cross railing running between legs at a point 10" above the finished floor. Cross railing shall be continuously welded to legs, filleted, ground smooth and polished to provide a smooth coved radius with leg surface.
2. Where cross railing abuts cabinet base fixtures, cross railing shall be concealed bolt anchored to same utilizing stainless-steel hardware.

E. UNDERSHELVES

1. Provide solid fixed undershelf, constructed of 16-gauge stainless steel. Front edge shall be turned down 1" at 90 degrees and returned 1/2" at 45 degrees. Rear and ends shall be turned up 2" high on a 90-degree angle, interior corners coved on 3/4" radius.

F. DRAWERS

1. Provide drawer pan constructed of 14-gauge stainless steel with inside corners coved on a 3/4" radius. Drawer front face shall be double pan type constructed of 16-gauge stainless steel with inner pan set into outer pan and welded in place. Drawer front shall be set into and shall be removable from a 14-gauge stainless steel, channel shaped drawer cradle. Drawer suspension slides shall be secured to drawer frame assembly and shall be Component Hardware S52 series full extension type with 14-gauge stainless steel slides with stainless steel ball bearing wheels having a load capacity of 200 pounds. Provide hard rubber bumper drawer stops. Drawer suspension guides shall be fastened to 18-gauge stainless steel housing which is suspended from the angle framing under the table top. Provide drawer fronts with full grip recessed stainless steel flush pull handles.
2. Stainless steel drawer enclosure cabinet with quantity of drawers as specified with cabinet body fabricated of 18-gauge stainless steel, wrap around construction. The backs of front stiles shall be closed with tight fitting channel sections of 18-gauge stainless steel, welded in place, and closed on top and bottom. Drawer suspension slides shall be secured to drawer frame assembly and shall be Component Hardware S52 series full extension type with 14-gauge stainless steel slides with stainless steel ball bearing wheels having a load capacity of 200 pounds. Provide hard rubber bumper drawer stops. Provide drawer fronts with full grip recessed stainless steel flush pull handles.

G. CABINET BASES

1. Cabinet body shall be fabricated of 18-gauge stainless steel wrap around construction. The backs of front stiles shall be closed with tight fitting channel sections of 18-gauge stainless steel, welded in place and closed on top and bottom.
2. Cabinet base shelves shall be fixed bottom and intermediate fabricated of 18-gauge stainless steel. Front edge shall be turned down 1 1/2" at 90 degrees, returned 1/2" at 90 degrees. Rear and ends shall be turned up 2" at 90 degrees with interior corners coved on a 3/4" radius. Shelf shall be weld anchored to cabinet body. Bottom shelf shall be

fabricated flush with front mullions with fully welded facing junctures presenting seamless construction. Fixed intermediate shelves shall be designed similar to bottom shelf except front edge shall be set behind vertical mullions and fully welded thereto.

H. SLIDING DOORS

1. Sliding doors shall be double pan type constructed of 16-gauge stainless steel with inner pan set into outer pan and welded in place. Doors shall have welded internally 1" x 4" x 1" 14-gauge stainless steel hat type reinforcing channels. Doors shall be fitted with full grip, recessed type stainless steel flush pull handles. Provide 16-gauge stainless steel angle door stops welded to door. Provide hard rubber door stops. Provide each door with two, 1 3/8" diameter stainless steel ball bearing sheaves fastened to 1" x 1/8" thick stainless-steel bar stock hangers welded to top corners of each door for suspending on overhead door channel track. Provide hangers with stainless steel removable locks to prevent doors from jumping track during operation while permitting ease of removal. Fabricate overhead track of 14-gauge stainless steel and weld to cabinet body. Provide bottom of doors with nylon door guides secured to bottom shelf. Guides shall not interfere with door removal.

I. HINGED DOORS

1. Hinged doors shall be double pan type constructed of 16-gauge stainless steel with inner pan set into outer pan and welded in place. Hinges shall be stainless steel cam action pin type fastened by means of counter sunk flat head stainless steel screws staggered on centers and tapped into 1/4" thick stainless-steel bar stock welded behind door jamb. Doors shall be removable from hinges without the use of tools. Doors shall be held closed by permanent magnet closure devices. Doors shall be fitted with a full grip recessed type stainless steel flush pull handle. Provide hard rubber door stop bumpers.

J. SINKS

1. Sinks shall be fabricated of 14-gauge stainless steel with all interior corners coved on a 3/4" radius both horizontally and vertically forming spherical corners.
2. Exposed edges of sink shall be finished with a 1 1/2" diameter 180 degree rolled edge, rear and sides adjacent to adjoining surfaces shall have a backsplash turned up 10" high at a 90-degree angle on a 3/4" radius and turned back 2 1/2" on a 45-degree angle, then down 1/2" at 90 degrees along back.
3. Multiple sink compartments shall be divided with double wall 14-gauge stainless steel partitions 1" wide rounded on top and all corners at a 3/4" radius. Finish bottom, back and front with 14-gauge stainless steel to form one continuous sink with no overlapping joints or open spaces between sink compartments.
4. Integral drainboards shall be constructed of 14-gauge stainless steel. The front portion shall continue the 1 1/2" diameter 180 degree rolled rim of the sink bowl on a continuous level horizontal plane. The surface of the drainboard shall be pitched from 2 1/2" at the end away from the sink to 3" at the sink bowl. Sink and drainboard backsplash shall be continuous and level on the horizontal plane. All interior corners both vertical and horizontal shall be coved on a 3/4" radius. Drainboards shall be reinforced with 1" x 4" x 1", 12-gauge stainless steel "hat" channels extending front to rear tack welded to underside of drainboard for weld anchoring leg gussets.
5. Provide crossrails extending front to rear between legs, crossrails shall not extend along rear at sink to prevent interference with plumbing.
6. Built-in sink compartments shall be fabricated as an integral part of fixture with sink fully welded with adjacent top, weld ground smooth and polished.

K. MILLWORK

1. Millwork fabricator shop shall be a certified participant in AWI's Quality Certification Program (QCP) to standard "Premium" construction.
2. Tops shall be fabricated of 3/4" thick 5-7 ply BW marine grade plywood build up to a 1 1/2" thickness. All plastic laminate finished edges shall be applied prior to the surface laminate. Provide cross bracing around entire perimeter below tops and above all interior dividers to minimize deflection from equipment. Tops shall be fabricated in sections as large as possible to minimize field seams. Field seams shall be assembled utilizing TB-2 yellow glue. The bottom surfaces of all tops must be sealed with gray cabinet liner to comply with Board of Health requirements. Cut-outs for drop-in equipment shall be cut in the shop and with all edges sealed. All drop-in equipment shall be pre-fitted in top prior to delivery to the job site. All drop-in equipment shall be sealed with General Electric or equivalent clear silicon sealer after installation. Hardwood edges shall be applied prior to surface laminate. All hardwood to match for color and grain. Edges to be chamfered and finished as specified. Solid surface tops shall receive full plywood substrate with 3/4" x 3" batons for proper air space. All tops shall be prepared for installation of sneeze guards including additional blocking and / or cutouts.
3. All cabinet base and interiors shall be fabricated of 3/4" thick 5-7 ply marine grade plywood with high-pressure laminate finish. Recessed toe base shall be 6" high fabricated of 3/4" thick 5-7 ply marine grade plywood with 16-gauge stainless steel finish. Shelf pilasters to be recessed type 250WH with 253WH locking clips. Cabinet backs shall be fabricated of 1/4" thick MELA-MDF board. Cabinet ends to be dadoed for back and bottom and notched to receive aprons and kicks. Butt or dowel construction will not be acceptable. Cabinets shall be assembled with TB-2 yellow glue with screws and staples. Cabinets with finished backs shall be fabricated of 3/4" thick 5-7 marine grade plywood with high-pressure laminate finish. Cabinets over 48" in length shall have interior dividers. Dividers shall be dadoed into the bottom and notched for aprons. Dividers shall be notched as required for equipment. Aprons shall be large enough to conceal drop-in equipment and also to house control panels. Cabinet bases shall be fabricated in sections as large as possible to minimize field seams.
4. Doors shall be fabricated of 3/4" thick MDF board with high-pressure laminate finish and shall be furnished with three BLUM 75M5580 or 75M5680 European style concealed hinges. Door pulls shall be Hafele 116.39.437. Locks where required shall be cam style, keyed alike. Doors shall not exceed 27" in width and shall be of equal size.
5. Drawers shall be constructed of 3/8" thick birchwood with dove tail joinery. Drawer slides shall be Accuride 150 lb. full extension type with stainless steel ball bearing hardware.
6. Applied wood fascia panels and doors shall be stile and rail design. Panels to be recessed or raised as specified. All wood to be select for color and grain. Finish shall match stock color samples or custom to match furnished sample. All panels and doors to be equally sized per cabinet. Provide full wood louvered panels as required for equipment requiring air circulation. Finish all wood with stain followed by single coat of sealer. After sealer, apply one layer of Armourcote conversion varnish approved for use in food service with 55% gloss.

L. SOLID AND HARD SURFACE MATERIAL ("CORIAN" / "ZODIAQ")

1. Provide counter top, tray slide, etc. of approved solid surface material. Material shall be fabricated and assembled per manufacturers approved methods utilizing a factory authorized and certified fabricator and installer. The edges of the top shall be formed as indicated on the food service and architectural detail drawings, routed and finished as directed. Openings shall have radius corners and shall be reinforced with additional material. Where drop-in appliances are to set on tops, the fixture shall be furnished with a 3/4" thick marine grade plywood sub-top fabricated with a perimeter frame extending through the opening in the top preventing the appliance from setting directly on the solid surface material and allowing the sub-top to distribute the weight of the appliance. Where heated appliances are to set on the top the sub-top is to be fabricated as above to prevent heat from being in direct contact with the solid surface top; additional fiberboard

insulation material is to be provided where transfer of radiated heat will contact any solid surface material

M. PAINTING

1. Galvanized steel shall be cleaned and degreased with mineral spirits, primed with a minimum of two coats of primer and spray finished with a minimum of two coats of gray epoxy enamel paint

N. LAMINATED PLASTIC

1. All exposed surfaces shall be faced with 1/16" thick high-pressure plastic laminate in color and pattern as specified.
2. All unexposed surfaces shall be faced with .020 or .030 gray thermoset decorative overlay.
3. Where the plastic laminate is to be bonded to removable or fixed panels the panels shall be fabricated of 3/4" thick close grain marine grade mahogany or birch plywood with surfaces bonded with waterproof glue.
4. Where the plastic laminate is to be bonded directly to the metal facing of a cabinet base table or counter, surfaces shall be bonded with contact adhesive.

O. CLOSURE TRIM

1. Provide closure trim pieces fabricated of 16-gauge stainless steel or of material and finish as specified, trim shall be one-piece constructions furnished to seal both horizontal and vertical junctures and openings

2.5 STAINLESS STEEL FINISHES

- A. General: Comply with NAAMM's "Metal Finishes Manual for Architectural and Metal products" for recommendations relative to applying and designating finishes.
1. Remove or blend tool and die marks and stretch lines into finish.
 2. Grind and polish surfaces to produce uniform directional textured polished finish indicated, free of cross scratches. Run grain with long dimension of each piece.
- B. Concealed Surfaces: Minimum of 80 grit finish.
- C. Exposed Surfaces: No. 4 finish (bright, directional polish) of 180 grit.
- D. When polishing is completed, passivate and rinse surfaces. Remove embedded foreign matter and leave surfaces chemically clean.
- E. Protect mechanical finishes on exposed surfaces from damage by applying a strippable temporary protective covering before shipment.

2.6 STANDARDS FOR EXISTING EQUIPMENT

- A. The food service equipment contractor shall examine each item of food service equipment specified as existing to be reused prior to his submission of his bid to ascertain proper fit and alignment in its proposed location, inspect for any physical damage and to determine the present operational performance and condition of each item or any component thereof and

submit to the Owner as part of his bid the extent of repairs or replacement parts, required to recondition the entire unit for satisfactory operation.

- B. The food service equipment contractor shall disassemble each existing item to be reused, clean, service and recondition including any transport for reconditioning if required at any service agency or shop, redeliver or relocate at the project site to the new location, set-in-place, align and secure in its new location and assemble any fixtures, components and sub-assemblies, left ready for final utility connections by the Trades.
1. Cleaning of the food service equipment shall include a thorough scrapping and steam cleaning to remove scale and all foreign material.
 2. Repainting of all fabricated and buy-out items having worn or scarred exposed surfaces that are not stainless steel materials. Repainting shall be a minimum of two coats of original paint or touched-up as required.
 3. Repair any damage incurred during relocation or transit such as dents, cracks or broken welds.
 4. Replacement of door gaskets and seals and realignment for proper operation.
 5. Replace non-functioning condensate evaporators in refrigerators.
 6. Replacement of broken door hinges, drawer slide assemblies, door and drawer handles, door pans or lock assemblies.
 7. Servicing and cleaning of all condensing units, (vacuum and comb), evaporator coils, expansion valves, etc. setting and adjusting of all temperature controls to maintain normal operating temperature and charging of the refrigeration system with proper refrigerant. Refrigeration systems to be re-used shall be recharged with proper refrigerant or converted to an acceptable code compliant refrigerant.
 8. Replace or repair all plumbing components as required including faucets and waste outlets with fixtures of similar type and manufacturer.
 9. Pump-down of all refrigeration systems to be discontinued or relocated and re-claiming and disposal of all refrigerant and toxic materials as necessary.
- C. The following work shall be included as part of this contract on specified items or as required by the Owner or as determined or recommended as necessary during the site inspection.
1. Repair or replacement of all materials or parts to correct any gas, steam or electrically operated cooking appliance including power generation devices such as boilers and related mechanical and electrical heating and control components and devices.
 2. Remove, sharpen and reinstall all cutting blades on all cutting machinery including slicers, food cutters and food choppers.
 3. Recondition and lubricate electric motors and transmission devices, replacing worn or damaged gears, drive belts, etc. and repacking or replacing oil with proper type as recommended by the manufacturer.
 4. Inspecting, cleaning and upgrading of exhaust ventilation systems including fire protection systems and components. Exhaust hood shall be steam cleaned and chemically treated to remove all traces of grease and foreign material, painted exhaust hoods shall be primed and repainted with a minimum of two coats of primer and fire resistant paint, filters shall be replaced with grease extractor type filters to match design air volume requirements and fusible links shall be replaced with proper heat values. Fire system shall be inspected and recharged to full operational condition. Fire system nozzles and related piping and fittings shall be relocated and reworked to accommodate the new equipment arrangement with nozzle heads replaced as required. All ductwork shall be inspected to assure compliance with present codes and statutes with all ductwork thoroughly cleaned. Air movement shall be measured for proper air quantities and velocities and conditions corrected to meet proper requirements. All conditions of the existing exhaust ventilation and fire protection system shall be in compliance with all current prevailing codes, statutes and NFPA requirements.

- D. All nameplates are to be left completely legible.
- E. Existing equipment to be reused shall have all utilities disconnected, terminated, or capped-off by the Plumbing, Electrical and Mechanical (HVAC) Trades.
- F. Plumbing, Electrical and Mechanical (HVAC) Trades shall provide all mechanical, electrical and HVAC services as required and provide final connection to same at the new site location.
- G. Final determination and verification of Plumbing, Electrical and Mechanical (HVAC) requirements for all existing food service equipment to be reused is the responsibility of the Mechanical and Electrical Engineer. Provisions for relocated utility requirements shall conform to current codes and statutes.

PART 3 - EXECUTION

3.1 EXAMINATION

- A. Examine areas and conditions with Installer for compliance with requirements for installation tolerances, service-utility connections and other conditions affecting installation and performance of food service equipment. Do not proceed with installation until unsatisfactory conditions have been corrected.
- B. Examine roughing-in for piping, mechanical and electrical systems to verify actual locations of connections before installation

3.2 INSTALLATION

- A. Set each item of fixed food service equipment securely in place, level and adjust to correct height. Anchor to supporting surface where required for sustained operation and use without shifting or dislocation. Provide concealed anchoring where possible. Adjust work surfaces to a level tolerance of 1/16" maximum offset and slope drainage surfaces at 1/16" per foot.
- B. Complete field assembly of field joints by welding or bolting utilizing the method as indicated with the fixture. Grind all field welds smooth and polish. Set and trim all gaskets to be installed as part of field assembly.
- C. Treat enclosed spaces that are inaccessible after food service equipment installation by covering all horizontal surfaces with powdered borax at a rate of 4 ounces per square foot.
- D. Provide closure trim pieces fabricated of 16-gauge stainless steel or of material and finish as specified, trim shall be one-piece construction furnished to seal both horizontal and vertical junctures and openings where the conditions given below occur:
 - 1. Food service equipment is installed into wall openings. Trim shall apply to both sides of wall opening with all corners fully welded, ground smooth and polished.
 - 2. Two or more items of food service equipment are butted together.
 - 3. Food service equipment is installed against wall, columns other equipment resulting in a gap or juncture exceeding 1/4" in width.
 - 4. An open gap of any size between the juncture or joint between adjoining items of food service equipment, wall or column surfaces which might result in the penetration or collection of grease or vermin.

- E. Provide cut-outs and openings in food service equipment as required to extend plumbing, electric, steam or gas lines through the food service equipment either for interconnection of utility lines or final connection.
- F. Seal around each item of food service equipment with sealant for gaps or spaces less than 1/4" in width and with stainless steel trim for gaps or spaces exceeding 1/4" in width. Closure strips shall conform to the shape and size of the surfaces or juncture to be sealed and shall be neatly scribed for a tight fit.

3.3 PROTECTION AND CLEANING

- A. Provide final protection and maintain conditions in a manner acceptable to District, Manufacturer and Installer that ensure food service equipment is without damage or deterioration at the time of Substantial Completion.
- B. After completion of the food service equipment installation and completion of other major work in the food service area remove protective coverings and clean and sanitize all food service equipment both internally and externally. Restore exposed and semi-exposed finished to remove abrasions or other surface damage, polish exposed metal surfaces and touch-up painted surfaces. Replace work which cannot be successfully restored.

3.4 COMMISSIONING

- A. Delay start-up of the food service equipment until utility services have been installed, completed and tested, balanced and adjusted for pressure and voltage, and until water and steam lines have been treated and cleaned for sanitation. Before start-up of the food service equipment lubricate in accordance with manufacturer's instructions.
 - 1. Coordinate food service equipment startup with service-utility testing, balancing and adjustments. Do not operate steam lines before they have been cleaned and sanitized.
- B. Provide on-site demonstration and formal technical training by the manufacturer's technical representative for each item of food service equipment as required to instruct the District and its personnel in the safe operation and sanitation and maintenance of the food service equipment.
- C. Test each item of food service equipment for proper operation.
 - 1. Repair or replace equipment that is defective in operation including units that operate below required capacity or that operate with excessive noise or vibration.
 - 2. Test refrigeration equipment's ability to maintain specified operating temperature under heavy-use conditions. Repair or replace equipment that does not maintain specified operating temperature.
 - 3. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
 - 4. Test motors and rotating equipment for proper rotation and lubricate moving parts according to manufacturer's written instructions.
 - 5. Test water, drain, gas, steam, oil, refrigerant and liquid-carrying components for leaks. Repair or replace leaking components.
 - 6. Train District's maintenance personnel on procedures and schedules related to startup and shutdown, troubleshooting, servicing and preventive maintenance for each food service equipment item.
 - 7. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Contract Closeout".

8. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Operation and Maintenance Data".
9. Schedule training with District through Construction Manager with at least seven days advance notice.

3.5 SCHEDULE OF EQUIPMENT

- A. Equipment Schedule: Refer to all Contract Documents pertaining to the food service areas. Equipment itemized along with brands and model numbers and salient features establish the standard for construction, operation and engineering criteria.
- B. Equipment indicated below is intended to establish the standard of quality of the food service equipment. Alternate "Equal" products by other manufacturers may be considered if equivalent in design, performance, durability and function.
- C. This document is the intellectual property of Corsi Associates and as such use by any other entity is prohibited.

ITEM #S-01	SPARE NUMBER
ITEM #S-02	COLD FOOD, SERVING COUNTER
Quantity:	Three (3)
Manufacturer:	Delfield / LTI / Atlas
Model:	KCSC-50-BP
Options:	34" height F Line-up interlock device ST Trim strip B-50 Tray Slide, drop down design, solid, 12", "V" ridge, stainless steel SG24-B Tray Slide, drop down design, solid, 12" extended stainless steel "V" ridge Fold down cutting board
Sup Info:	Trayslide to be shipped loose and to have modified brackets so trayslide can be mounted on a low wall. Verify trayslide lengths as they are greater than the length of the cashier counter.
ITEM #S-03	SNEEZE GUARD ASSEMBLY
Quantity:	Three (3)
Manufacturer:	BSI / Premier Brass / English
Model:	ZG9930-5
Options:	Size and shape as per plan Stainless steel tubing Brushed aluminum 3/8" Tempered glass 1" radius corner End panels where needed 2580 Slimline Light SSU5-N Stainless Steel undercounter mount
ITEM #S-04	FLAT TOP, SERVING COUNTER
Quantity:	Three (3)
Manufacturer:	Delfield / LTI / Atlas
Model:	KC-28
Options:	F Line-up interlock device ST Trim strip, stainless steel B-36 Tray slide, drop down design, solid, 12", "V" ridge, stainless steel

Sup Info: SG24-B Tray slide, drop down design, solid, 12" extended stainless steel "V" ridge
Trayslide to be shipped loose and to have modified brackets so trayslide can be mounted on a low wall. Verify trayslide lengths as they are greater than the length of the cashier counter.

ITEM #S-05 HOT FOOD, SERVING COUNTER

Quantity: Three (3)

Manufacturer: Delfield / LTI / Atlas

Model: KH-4

Options: 34" height

F Line-up interlock device

ST Trim strip

B-50 Tray Slide, drop down design, solid, 12", "V" ridge, stainless steel

SG24-B Tray Slide, drop down design, solid, 12" extended stainless steel "V" ridge

Fold down cutting board

Sup Info: Trayslide to be shipped loose and to have modified brackets so trayslide can be mounted on a low wall. Verify trayslide lengths as they are greater than the length of the cashier counter.

ITEM S-#06 SNEEZE GUARD

Quantity: Three (3)

Manufacturer: BSI / Premier Brass / English

Model: ZG9930

Options: Size and shape as per plan

Stainless steel tubing

Brushed aluminum

3/8" Tempered glass

1" radius corner

End panels where needed

605 Stealth warmer & light combo

SSU5-N Stainless steel undercounter mount

ITEM #S-07 CASHIER COUNTER

Quantity: Three (3)

Manufacturer: Delfield / LTI / Atlas

Model: KCS-30

Options: SG34-A Cash drawer insert

F Line-up interlock device

ST Trim strip, stainless steel

B-36 Tray slide, drop down design, solid, 12", "V" ridge, stainless steel

SG24-B Tray Slide, drop down design, solid, 12" extended stainless steel "V" ridge

Pedestal mount receptacle in base cabinet

Data receptacle in base cabinet

Sup Info: Trayslide to be shipped loose and to have modified brackets so trayslide can be mounted on a low wall. Verify trayslide lengths as they are greater than the length of the cashier counter.

ITEM #S-08 P.O.S. W/ CASH DRAWER

Quantity: Three (3)

Sup Info: Not in Foodservice Equipment contract, furnished by the district.

ITEM #S-09 MILK COOLER

Quantity: One (1)

Manufacturer: Continental / Victory / True

Model: MC3-SS-S

Options: 50182 Foot pedal, floor lock

ITEM #S-10	HAND SINK
Quantity:	One (1)
Manufacturer:	Eagle Group / Advance Tabco / John Boos
Model:	HSA-10-FAW
Options:	307120 Wrist action handles 318496 Paper towel dispenser 300602 Soap dispenser LRS Left, right, and rear splashes
Sup Info:	Furnish stainless steel mounting hardware of proper type for wall construction and to sustain weight while in use. Construction Trade shall provide wall blocking as required for mounting. Food Service Kitchen Equipment Contractor to verify soap dispenser and paper towel dispenser type with the owner.
ITEM #S-11	TRASH RECEPTACLE
Quantity:	One (1)
Manufacturer:	Rubbermaid / Continental Carlisle
Model:	FG354060GRAY
Options:	FG267360GRAY Lid
ITEM #X-01	EXISTING MILK COOLER
Quantity:	One (1)
Sup Info:	Refer to Specification Section 2.6, Standards for Existing Equipment; survey the existing item of equipment to be reused to determine the extent of reconditioning or repairs necessary to place equipment in proper working order.
ITEM #X-02	EXISTING MILK COOLER
Quantity:	One (1)
Sup Info:	Refer to Specification Section 2.6, Standards for Existing Equipment; survey the existing item of equipment to be reused to determine the extent of reconditioning or repairs necessary to place equipment in proper working order.

END OF SECTION 114000